

ABSTRACT OF THE DISCLOSURE

The present invention is directed to a homogeneous, thermoreversible gel comprising carrageenan wherein the carrageenan has a viscosity of less than 10 cP at 75 °C when measured in a 0.10 molar aqueous sodium chloride solution containing 1.5% by weight of the carrageenan based on the weight of all components in the solution, and optionally at least one of a plasticizer, a second film former, a bulking agent, and a pH controlling agent, wherein the gel has a solids content of at least 40%. The present invention is also directed to processes for the preparation thereof, as well as to variety of products containing the gel including edible products, soft capsules, hard capsules and solid forms encapsulating powders, tablets, caplets, etc.